

Miralý



DENOMINATION Toscana IGT Rosé

GRAPES Sangiovese, Syrah with a light touch of Vermentino

YIELD 80 q.li/ha

GROWING AREA The vineyards lie in the area of Montecchio and Manzano, in Cortona, Tuscany, at an elevation of 280 metres.

TRAINING SYSTEM Guyot, at densities of 5- to 8,000 vines per hectare.

HARVEST PERIOD The clusters are hand-harvested generally end of August and beginning of September.

VINIFICATION The clusters are pressed very gently, to obtain the high-quality free-run must. Then the must ferments in steel tanks at a controlled temperature.

MATURATION A minimum of 3 months in steel, with bâtonnage of the fine lees once per week, then ageing in the bottle for a minimum of 45 days.

SENSORY PROFILE A pale pink in appearance, the wine opens to striking notes of crisp berry, such as wild strawberry and redcurrant. It adds notes of citrus and grapefruit on a full-volumed, delicious palate, with a foil of crisp acidity and an earthy minerality, progressing into a long-lived finish. Overall, Miralý is an elegant yet intriguing rosé.

SERVING SUGGESTIONS Miralý is the perfect partner to crisp, summertime fare such as salads, cheeses, and vegetarian pastas and cold rice dishes. It is equally delicious with fish and shellfish, with stuffed or baked pastas in a tomato sauce. Finally, the adventuresome should try it with pizza!

ALCOHOL 12.5%

SERVING TEMPERATURE 10-12°C

Dal Cero Family

- DAL 1934, VITICOLTORI -